



WEDDING

The presented menu is indicative and serves as inspiration for creating a personalized offer tailored to the style and expectations of the Bride and Groom. Regardless of convention, many celebrations begin with an elegant welcome cocktail, followed by a formal dinner. The evening is then enriched with themed buffets, live cooking stations, candy bars, and an impressive wedding cake. We create a culinary experience that complements this special day.

ONE OF THREE VERSIONS OF THE WEDDING MENU

PACKAGE I

You can choose from three menu packages, each offering a unique selection of dishes, meals, and snacks. We'll be happy to help you find the perfect option, tailored to the style and spirit of your special day.

TRADITIONAL WELCOME OF THE BRIDE AND GROOM

Bread and salt ceremony
Aperitif
Welcome glass of Prosecco
Chocolate praline shaped like a diamond

SERVED LUNCH / DINNER

Starter
Soup
Main course
Dessert

COLD BUFFET

9 assorted appetizers
3 fresh salads

HOT BUFFET

3 main dishes
2 starch accompaniments
2 vegetable accompaniments

COMFORT FOOD STATION

2 dishes served after midnight

SWEET BUFFET

4 whole cakes and 3 monodesserts
or
7 monodesserts



WEDDING

This is how a menu composed by you from Package I could look

SERVED STARTER

Gravalax halibut marinated in cherry liqueur, served on roasted beet carpaccio with daikon radish
or
Goat cheese crème brûlée with violet sugar, served on beetroot jelly *vege*

SERVED SOUP

Duck consommé with homemade noodles and lovage *LF*
or
Forest mushroom consommé with French-style dumplings, sour cream, and parsley pesto *vege*

SERVED MAIN COURSE

Tender duck leg in cranberry demi-glace, sweet potato Silesian dumplings, mini beets with balsamic crea *GF/LF*
lub
Cauliflower steak roasted with harissa and rose water, served with sun-dried tomato hummus, tahini, pomegranate, fresh herbs, and pine nuts *vegan/GF/LF*

COLD BUFFET

Traditionally smoked and roasted cold cuts: pork loin with plum, roast beef, pork neck, rolled bacon
Roasted roast beef with mushroom mousse *GF*
Vitello tonnato – slices of veal on tuna mousse with caper apples *GF*
Pork tenderloin stuffed with asparagus and blueberry on arugula *GF/LF*
Scottish salmon, yuzu dressing with soy sauce, grapefruit, black sesame, wakame *GF/LF*
Matias herring in three variations (in creamy mustard sauce; traditional in oil with onion, shallot and dill; with cranberry and sun-dried tomatoes) *GF*
Caramelized fig wrapped in Parma ham with balsamic sauce *GF/LF*
Eggplant rolls with mature cheese and sesame *vegan/GF/LF*
Vegan scallops on arugula and pumpkin seed mousse *vegan/GF/LF*

SALADS

Classic Caesar salad with grilled chicken breast, bacon, sourdough baguette croutons, anchovies, and homemade dressing
Baby spinach with gorgonzola, peaches, strawberries, spicy challah croutons, and honey-wine dressing *vege*
Roasted young carrots with lemon thyme and rosemary, glazed in maple syrup, with kale and watermelon radish *vege/GF/LF*

HOT BUFFET

Veal roulades with mushroom stuffing in a roast sauce
Chicken rolls stuffed with sweet potato, cheddar, and raisins in a wine - butter sauce
Roasted red snapper fillet with leek-lemon sauce
Wild rice with parsley *GF/LF*
Gnocchi with basil butter
Asparagus broccoli in a garlic-butter sauce with toasted sunflower seeds
Parisienne carrots marinated in honey with black cumin

TRADITIONAL POLISH SPECIALTIES AFTER MIDNIGHT

Sour rye soup with smoked ribs, white sausage, and egg
Beef Stroganoff

SWEET BUFFET

Red velvet mousse in red velvet glaze
Chocolate mousse with Baileys liqueur and coffee glaze
Crème brûlée with brûléed Muscovado sugar
Pavlova with fruit *(served whole)*
White chocolate cheesecake *(served whole)*
Mango mousse with fruit caviar, lemon praline, butter pastry, and glaze *(served whole)*
Apple pie with meringue *(served whole)*